



IFHS 2025 SUMMER SHOW Saturday 19th July

CHECKLIST – SUMMER SHOW COMPETITORS

Monday 7th to Monday 14th July All completed **JUNIOR** Entry Forms into the box at the Community Club **no later than 8pm on Monday 14th July.**

Monday 14th to Wednesday 16th July All completed **ADULT** Entry Forms into the box at the Community Club no later than 8pm on Wednesday 16th July.

Please note: Late entry fee of 50p will be charged for all entries received after the closing date/time.

Saturday 19th July 8.15am – 9.45am Competitors to collect their entry cards from the Secretarial Tent. No late entries after 9.15am. No exhibits after 9.45am. All staging to be completed by 10am when the tent closes for judging.

See Rule 6, page 23.

For best results allow sufficient time for staging exhibits. Don't forget plates/dishes for fruit, vegetables, cakes etc, and plastic bags, not cling film. Please refer to Notes for Exhibitors, pages 31 – 34.

All exhibits are to remain in place until after the Prize giving at 4.30pm.

Prize Money (children only) will be paid after 3.30pm. This must be collected before the end of the show. Any money remaining uncollected by 5 pm will be returned to the society's funds.

IFHS 2025 Spring Garden Competition

All gardens and commercial properties visible from the road in the Parishes of Ingatestone and Fryerning are eligible* for this competition.

A 'short list' is selected in March and all those on the list are advised before the judge visits in early April. Gardens are assessed according to the overall design, range of colour and on the visible amount of work the owner has contributed.

There are three categories:

- A Traditional (larger) Front Garden
- A Small Garden of courtyard proportions or one incorporating hard standing for vehicles
- Commercial properties

The results will be announced at the Summer Show. First prize winner in the Large Garden category will be awarded the Ronald Flack Memorial Trophy . First prize in the Small Garden category will be awarded a £10 National Garden Gift Voucher.

Runners up in each category will receive a certificate.

First prize in Commercial properties will be awarded a certificate.

*(*Winners in 2 previous years are not eligible in current year)*

Anyone can nominate gardens to be considered – please contact Committee Member Helen Gillings – Tel:01277 353562.



Summer Show Schedule 2025

Saturday 19th July

Prizes will be presented at 4.30pm

A NEW EXHIBITOR or NOVICE is welcome to enter every class. Please mark your entry form with an 'N' in the class box. The John Ray trophy will be awarded to the new exhibitor with the most points. A new exhibitor is one who has not previously won a first prize in either Horticulture, Domestic or Handicraft classes in any of our Horticultural Shows.

SCHEDULE OF CLASSES

HORTICULTURAL CLASSES

Please refer to Notes for Exhibitors, Pages 31 - 34

Lord Petre Challenge Cup: R.H.S. Banksian Medal

The RHS Banksian Medal is awarded to the highest number of place points in the whole of the Horticultural classes in the show. Winner of the Banksian Medal in 2024 is not eligible in 2025.

Nora Pinnock memorial Trophy for the Best Exhibit in classes 1-34

Society £10 voucher for the highest points, excluding trophy winners.

Flowers

Christy Memorial Perpetual Challenge Cup

Class		Points		
1	Flowers raised from seed in the last 12 months, one vase, one kind only, not sweet peas	4	3	2
2	Clematis, one or more varieties, three stems	4	3	2
3	Herbaceous Perennials, one vase, one kind only.....	4	3	2
4	Herbaceous Perennials, one vase, more than one kind	4	3	2
5	Flowering Shrubs or Trees, one vase, one kind	4	3	2
6	Flowering Shrubs or Trees, one vase, more than one kind	4	3	2
7	Mixed Garden Flowers, one vase, not less than three kinds	4	3	2
8	Dahlias, three stems, one or more varieties	4	3	2
9	Any shades of one colour flower, one vase, more than one kind.	4	3	2

Roses

Fieldgate Silver Challenge Cup Skingley Medal for Best Rose Bloom

21	One Specimen Bloom, not miniature	4	3	2
23	Three Specimen Blooms, not miniature, one vase two or more varieties	4	3	2
24	Three stems Cluster-flowered Roses, any type grown and shown as cluster, one vase, one or more varieties	4	3	2
25	Three stems Miniature Roses, all one variety	4	3	2

Sweet Peas

Christy Memorial Trophy

31	Three stems, one vase, more than one variety	4	3	2
32	Three stems, one vase, one variety only	4	3	2
33	Six stems, one vase, more than one variety	4	3	2
34	Three stems each, one vase, two distinct varieties	4	3	2

Pot Plants

Sidgwick Silver Challenge Cup

Plants must not have won prizes **at any** of the Society's previous shows

43	Pot of Hostas, any variety, any number	4	3	2
44	One Fuchsia.....	4	3	2
45	Any other pot plant in flower, one plant only	4	3	2
46	Any pot of Cactus or Succulent, one plant only.....	4	3	2
47	Any other pot plant grown for Foliage.....	4	3	2
48	A collection of two or more cacti or succulents in one pot	5	4	3

Fruit

Perpetual Silver Trophy

51	Blackcurrants, one plate, twelve strigs (bunches), one variety.....	4	3	2
52	Red or white currants, one plate, twelve strigs, one variety.....	4	3	2
53	Gooseberries, one plate, twelve fruits, one variety.....	4	3	2
54	Raspberries, one plate, twelve fruits, one variety.....	4	3	2
55	*Any other kind of fruit, one plate, one variety.....	4	3	2
56	Collection of soft fruits, three distinct kinds, six fruits, strigs or bunches of each.....	6	5	4

***See list on page 30**

Vegetables

*Norton Disney Challenge Trophy
Society £10 voucher for the runner up
Peter Baggot Memorial Trophy class 76*

61	Lettuces, two, of one variety	4	3	2
62	French Beans, six pods.....	4	3	2
63	Mange-tout or Sugar Snap Peas, six pods of one variety.....	4	3	2
64	Carrots, three.....	4	3	2
66	Cucumbers, two.....	4	3	2
67	Peas, six pods	4	3	2
68	Onions, four, as grown with roots and tops washed.....	4	3	2
69	Beetroot, three.....	4	3	2
70	Potatoes, any variety, four	4	3	2
72	Rhubarb, four sticks	4	3	2
73	Courgettes, three	4	3	2
74	Tomatoes, four, one variety	4	3	2
75	Any other vegetable, not listed in classes 61-74 see list on page 30	4	3	2
76	Collection of vegetables, at least two of three or more kinds, must be displayed in competitors own container	8	6	4

Handicraft Classes

*Georgian Silver Challenge Cup
Jocelyn Need Rose Bowl for Best Exhibit of Handicraft
A Society Diploma for best photograph*

Articles must not have been entered in any of the Society's previous shows

101	Hand Knitted article.....	4	3	2
102	Item made from upcycled materials.....	4	3	2
103	Accessory for the home, any material.....	4	3	2
104	Article of clothing, machine or hand sewn.....	4	3	2
105	A mouse in any medium, maximum size 30cm overall.....	4	3	2
107	Article of Handicraft, any soft material (not knitted).....	4	3	2
108	Article of Handicraft, hard material eg. pottery, woodwork.....	4	3	2
109	Greetings card	4	3	2
111	*Painting in Water Colours	4	3	2
112	*Picture in any other medium	4	3	2
113	*Photograph of a 'Skyscraper'.....	4	3	2
114	*Photograph 'A Tree or Trees'.....	4	3	2

***Please see notes for Exhibitors on page 34.**

Domestic Classes

Silver Perpetual Trophy

Society Diplomas for highest points in classes 121-125 127-134, 137-140

Society's Tankard for Best Exhibit in Classes 141 and 142

119	Honey, home produced, one jar.....	4	3	2
121	Strawberry Jam, new season, one jar.....	4	3	2
122	Raspberry Jam, new season, one jar.....	4	3	2
123	Any other Fruit Jam, one jar.....	4	3	2
124	Marmalade, one jar.....	4	3	2
125	Fruit Jelly, one jar.....	4	3	6
127	*Ginger Cake.....	10	8	6
128	*Victoria Sandwich, raspberry jam filling, no decoration	10	8	6
129	*Lemon Drizzle cake.....	10	8	6
130	Biscuits, plain, four.....	4	3	2
131	**Any cake including a vegetable eg. carrot, beetroot, courgette ...	4	3	2
132	Gluten- free cake.....	4	3	2
134	Brownies, four.....	4	3	2
137	Chutney or Pickle, one jar.....	4	3	2
138	*Cheese Scones, four.....	10	8	6
139	Cheese Straws, six.....	4	3	2
140	Hand-made Bread Rolls, four.....	4	3	2
141	Home-made Wine, or Cordial, in a clear glass bottle.....	4	3	2
142	Home-made Flavoured Gin or Vodka, in a clear glass bottle.....	4	3	2

***Recipes below and on next page**

****please label**

Please note:

*As baking tin dimensions vary according to the brand and material from which they are made **sizes should be as close as possible to those stated in the recipe.***

Refer to notes on page 34.

Ginger Cake: class 127

225g plain flour	110g butter
60g sugar	175g black treacle
1 level tsp bicarbonate of soda	60g golden syrup
1 tsp ground mixed spice	scant 150ml milk
2 tsp ground ginger	1 egg

Pre-heat the oven to gas mark 2, 300°F, 150°C. Grease and line a 7" / 18cm square tin. Sift the dry ingredients into a large mixing bowl. Put butter, black treacle and golden syrup into a saucepan and heat until the butter melts, then cool and add to dry ingredients. Warm the milk in the saucepan to ensure none of treacle mixture is wasted. Pour into the mixing bowl and beat thoroughly. Lastly beat in the egg. Pour the mixture into the tin and bake in the centre of the oven for approximately 1½ hours. When done, allow to cool in the tin for 10 minutes before turning out onto a cooling rack. Store in an airtight tin for several days before cutting to allow the flavour to mature.

Victoria Sandwich: Class128

Three medium eggs

Weigh the eggs in their shells. Use this weight of butter, castor sugar and self-raising flour

1 tsp baking power

Some hot water, if necessary

Raspberry jam

Grease and line two 7 inch (18cm) sandwich tins. Preheat the oven to gas mark 3, 325°F, 170°C.

Cream together the sugar and butter to a pale fluffy mixture that drops from the spoon easily. Beat the eggs together thoroughly and then add, a little at a time to the sugar and butter mixture, beating the mixture well each time more egg is added. Add the baking powder to the flour and sift into the mixture. Fold in, using a metal spoon. You should have a soft dropping consistency. If necessary, loosen the mixture with a little hot water. Divide the mixture equally between the two tins and bake in the centre of the oven for 25 – 30 minutes. A skewer inserted into the middle of the cake should come out clean. Allow to cool in the tins for 1 – 2 minutes before turning out on to a wire rack. When completely cool, sandwich together with raspberry jam. Do not decorate or dress with sugar.

Lemon Drizzle Cake: Class 129

115g soft butter

2 large eggs

175g caster sugar

grated rind of one lemon

175g self-raising flour

1 level tsp baking powder

75ml milk

3 tbsp granulated sugar

Juice of one large or two small lemons

Grease and line a 450g/1lb loaf tin. Pre-heat the oven to 180°C, 350°F, gas mark 4, Measure the butter, sugar, flour, baking powder, lemon rind and eggs into a large bowl and mix together using an electric whisk until blended. Add the milk to obtain a soft dropping consistency. Pour into the tin, smooth top and bake for 40 – 50 minutes.

Meanwhile dissolve the granulated sugar into the lemon juice. Do not boil.

When the cake is done use a skewer to make holes all over the cake and carefully spoon the sweetened lemon juice over the cake. Leave to cool in the tin.

Ena's Cheese Scones: Class 138

225g self-raising flour

55g margarine

Pinch of salt

75g finely grated cheese

1 rounded tsp. baking powder

6 -7 tablespoons milk

½ level teaspoon mustard powder

milk or egg to glaze

Preheat the oven to 220°C, 425°F, gas mark 7.

Sieve all the dry ingredients together. Rub in the margarine to a breadcrumb consistency.

Stir in the grated cheese and mix with sufficient milk to form a soft but not sticky dough.

Knead lightly on a floured board and roll out to approximately ¾ inch / 2cm thick. Cut with a plain round cutter, brush the tops with milk or beaten egg. A little extra grated cheese may be used for decoration, then bake for 12 – 15 minutes, until well risen and golden on top.

Cool on a wire rack.

For Children's Classes

This recipe is only a suggestion – if you have your own feel free to use it.

Salt Dough

1 cup of plain flour
½ cup of salt
½ cup water

Put the flour and salt into a mixing bowl. Slowly add the water. You may not need it all. Mix to soft but dry dough. Knead the dough until it is smooth, then use as required. Store in a plastic bag or cling film in the fridge to keep it fresh and stop it drying out. Once you have made your models, dry them in a low oven for *3 hours, taking care that they don't brown or microwave for a total of about *3 minutes. After 2 minutes microwave for 10 seconds at a time until you judge they are done. When cool they can be painted.

*Timings will vary depending on the thickness of the dough, how wet /dry it is. Ovens and Microwaves also vary so try it out a few times before the show to avoid disappointment.

Handwriting Classes: 171, 181

Mice by Rose Fyleman

I think mice
Are rather nice.
Their tails are long,
Their faces small,
They haven't any
Chins at all.
Their ears are pink,
Their teeth are white,
They run about
The house at night.
They nibble things
They shouldn't touch
And no one
Seems to like them much
But I think mice
Are nice



Children's Classes

Edwina Lamb Trophy for Most Artistic Picture
Kari Best Trophy for Children's Handicraft
Jack and Doris Nichols Cup for Children's Horticulture

ALL FLOWERS TO BE ARRANGED BY THE CHILDREN THEMSELVES AND EXHIBITED IN THE VASES SUPPLIED unless stated otherwise.

In the **Handwriting classes** it is essential that the **name** should **not** appear on the exhibit.

To help the Judges, children are asked to note their age on all exhibits. Articles must not have been entered in any of the society's previous shows.

Children aged 5 and under – Certificate of Merit for all Entries

161	Salt dough model of a witch's broom or wizard's hat.....	10	8	6
162	Collage picture of a flower on A4 paper.....	10	8	6
163	Painting of a witch or a wizard on A3 paper.....	10	8	6

Children aged 7 and under – Holland Cup

Previous year's winner not eligible in current year

169	A floral arrangement in a mug.....	10	8	6
170	Mustard and Cress, grown by exhibitor, see page 18	10	8	6
171	*Specimen of Handwriting, poem, see page 16, A4.....	10	8	6
172	An animal made from one or more socks	10	8	6
173	A witch or a wizard made from a cardboard tube	10	8	6
174	Book cover for your favourite book, painted or drawn, A4.....	10	8	6
175	Collage, a tree, on A4 paper.....	10	8	6
176	Painting of a witch or a wizard on A3 paper.....	10	8	6

Children aged 9 and under -Edwina Lamb Challenge Cup

Previous year's winner not eligible in current year

179	A floral arrangement in a mug	10	8	6
180	Mustard and Cress, grown by exhibitor, see page 18.....	10	8	6
181	*Specimen of Handwriting, on A4 paper, see page 16,	10	8	6
182	Article of hard material, eg wood, plastic, pottery, metal, not Lego	10	8	6
183	An animal made from one or more socks.....	10	8	6
184	A witch or a wizard made from a cardboard tube.....	10	8	6
185	A drawing of a local landscape, any medium, A4	10	8	6
186	Book cover for your favourite book, painted or drawn, A4.....	10	8	6
187	Painting of a witch or a wizard on A3 paper.....	10	8	6



Children aged 12 and under – Carina Moss Cup

Previous year's winner not eligible in current year

190	Floral arrangement in a mug	10	8	6
191	Handwriting, see page 16 , on A4 plain paper.....	10	8	6
192	Mustard and Cress, grown by the exhibitor (see page 18).....	10	8	6
193	Article of hard material, eg wood, metal, plastic, pottery, not Lego	10	8	6
195	Animal made from one or more socks.....	10	8	6
196	Painting of a witch or a wizard.....	10	8	6
197	A witch or wizard made from a cardboard tube	10	8	6
198	A observational drawing of an insect, any medium, A4.....	10	8	6
199	Photograph 'A Tree or Trees', see note below.....	10	8	6

Young Person's aged 13 to 18 years – Lady Jarratt Silver Challenge Cup

Previous winner not eligible in current year

205	Floral arrangement, in a mug	10	8	6
206	An article of hard material, wood, clay, metal etc	10	8	6
207	Photograph 'A Tree or Trees', see note below.....	10	8	6
208	Homemade biscuits, any flavour, any shape.....	10	8	6

Note: Photographs should be no larger than A4 (30cm x 21cm) and may be mounted or framed if desired.

Growing Mustard and Cress: Classes 170, 180, 192

Start about one week before the show'

Line a plastic tray with several sheets of kitchen paper and dampen it with water.

Scatter some mustard seeds over the damp paper. Place it in a plastic bag and put it somewhere warm and dark. After three days scatter the cress seeds over the same tray. Check frequently and water when necessary to ensure the paper does not dry out but do not flood the tray. When the seeds start to germinate move them to a warm, light place and remove the plastic bag,



Make a note of the date you start and inspect your seeds every day. Note when you add the cress seeds and when they germinate and start to grow. The cress seeds will probably grow first and the mustard seeds may take a little longer. Record how your seeds grow and how tall they get.

It is a good idea to sow two trays of seeds so that you can choose the best one to bring to the show.

SUMMER SHOW ADULT ENTRY FORM

Entry form should be completed on both sides, placed in a sealed envelope and placed in the box in the Community Club foyer, no later than 8pm on Wednesday 16th July 2025.

Please refer to Notes for Exhibitors, pages 31 - 34
I / We have read the Rules and agree to abide by them.

Name /s: (Block Capitals)

Signature /s

Address:

Tel. No.:

Email:

If competing as a NEW EXHIBITOR or NOVICE in any class, please complete the following section:

I satisfy the conditions for competing as a novice.

Signed Date.....

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Address:

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Email:

If competing as a NEW EXHIBITOR or NOVICE in any class, please complete the following section:

I satisfy the conditions for competing as a novice.

Signed Date.....

SUMMER SHOW ADULT ENTRY FORM

No Entry Fee

Circle the number of the class for which entry is intended.

Write 'N' if entering the class as a Novice.

1	2	3	4	5	6	7	8	9			
21		23	24	25		31	32	33	34		
	43	44	45	46	47	48				51	52
53	54	55	56		61	62	63	64		66	67
68	69	70		72	73	74	75	76			
101	102	103	104	105		107	108	109	110	111	112
113	114		119		121	122	123	124	125		127
128	129	130	131	132		134			137	138	139
140	141	142									

SUMMER SHOW ADULT ENTRY FORM

No Entry Fee

Circle the number of the class for which entry is intended.

Write 'N' if entering the class as a Novice

1	2	3	4	5	6	7	8	9			
21		23	24	25		31	32	33	34		
	43	44	45	46	47	48				51	52
53	54	55	56		61	62	63	64		66	67
68	69	70		72	73	74	75	76			
101	102	103	104	105		107	108	109	110	111	112
113	114		119		121	122	123	124	125		127
128	129	130	131	132		134			137	138	139
140	141	142									

SUMMER SHOW: CHILDREN'S ENTRY FORM (one form per child)
Complete both sides and place in the box in the Community Club foyer by
8pm on Monday 14th July 2025

I have read the Rules and agree to abide by them

Name (Block Capitals)

Signature Age

Address

Reminder: to assist the judges, children are asked to note their age visibly on all exhibits.

.....cut here

SUMMER SHOW: CHILDREN'S ENTRY FORM (one form per child)
Complete both sides and place in the box in the Community Club foyer by
8pm on Monday 14th July 2025

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Name (Block Capitals)

Signature Age

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Reminder: to assist the judges, children are asked to note their age visibly on all exhibits.

CHILDREN'S ENTRY FORM: NO ENTRY FEE
Circle the class numbers you are entering, one entry per class.

161	162	163	169	170	171	172	173	174	175	176
		179	180	181	182	183	184	185	186	187
			190	191	192	193		195	196	197
198	199					205	206	207	208	

CHILDREN'S ENTRY FORM: NO ENTRY FEE
Circle the class numbers you are entering, one entry per class.

161	162	163	169	170	171	172	173	174	175	176
		179	180	181	182	183	184	185	186	187
			190	191	192	193		195	196	197
198	199					205	206	207	208	

CHILDREN'S ENTRY FORM: NO ENTRY FEE
Circle the class numbers you are entering, one entry per class.

161	162	163	169	170	171	172	173	174	175	176
		179	180	181	182	183	184	185	186	187
			190	191	192	193		195	196	197
198	199					205	206	207	208	

RULES FOR EXHIBITION AT THE SUMMER SHOW

1. **Acceptance of entries:** the Committee reserves the right to refuse any entry and, in the event of such a refusal, it is not required to give any reason or explanation.
2. **Exhibits must be the property of the exhibitor:** all exhibits in competition must be the property of the person in whose name they are entered, and must have been grown from seed or been in his / her possession or cared for by him / her for at least **three months** before the show. The Committee reserves the right to examine the garden, glass house or allotment of any exhibitor, either before or after the show. Flowers in classes 169, 179, 190 and 205 need not have been grown by the exhibitor.
3. **Number of entries per household:** two or more persons may not exhibit separately in any one class from the same garden, glass house or allotment. If members of a household wish to share the credit / prizes the exhibit should be entered in joint names.
4. **Multiple entries:** no exhibitor may enter more than one exhibit in any one class.
5. **Procedure for submitting entries:** exhibitors must give notice of the classes in which they intend to compete on the official form provided in the Handbook by the dates shown on the entry form. **A late entry fee of 50p** will be made on all entries received after the closing deadline.
6. **Staging entries:** entry cards may be collected from 8.15am from the Secretary's tent on the Showground. These cards must be placed in front of their respective exhibits in the correct classes with the side showing the entrant's name and address downwards. All exhibits of flowers must be staged in the vases provided unless otherwise stated and the arrangement completed before staging on the show bench. All stems must reach the water in the vase and all vases must contain water, use newspaper to support blooms.
 - **No late entries will be accepted after 9.15am and NO EXHIBITS will be accepted or staged on the day of the show after 9.45am.**
 - **All exhibits must be ready by 10am when the tent will be closed for judging.**
 - **All exhibitors must leave the tent during judging.**
 - **No exhibits may be touched by the Exhibitors until the time for their removal which is after the prize giving.**
 - **The tent will be closed during the presentation of awards, no exhibits may be removed during that time.**

Exhibitors must remove all exhibits and empty and return all vases when the tent is opened after prize giving.